



SET MENU 1

ANTIPASTO (TO SHARE)

Arancini di Riso (V)

Sicilian rice balls stuffed with Reggiano, Mozzarella, peas & potatoes

Polpette di Carne

Beef meatballs soaked in a tomato marinade

PRIMI PIATTI (TO SHARE)

Agnolotti alla Vodka (V)

Spinach & ricotta pasta, pink vodka sauce with truffle Pecorino cheese

Cappellacci al Pomodoro e Basilico

Handmade braised beef & onion pasta, napoletana sauce with fresh basil

SECONDI PIATTI (A CHOICE OF)

Filetto di Manzo

Grainfed scotch fillet sourced from Margaret River farms

Pesce del Giorno

Market fish roasted with tomatoes, capers, brown butter & lemon zest

Gnocchi Napoletana (V)

Potato dumpling pasta cooked in a napoletana sauce with fresh basil



SET MENU 2

ANTIPASTO (TÓ SHARE)

Pane e Olive (V)

Toasted ciabatta bread served with a mix assortment of marinated olives

Arancini di Riso (V)

Sicilian rice balls stuffed with Reggiano, Mozzarella, peas & potatoes

Salsiccia Calabrese

Cacciatora sausage sliced & charcoal grilled

PRIMI PIATTI (TO SHARE)

Ravioli Rossi (V)

Roasted eggplant & semi-dried tomato pasta, napoletana sauce with fresh basil

Tagliatelle al Ragù Bianco

Tagliatelle cooked in a creamy beef ragù with truffle Pecorino

SECONDI PIATTI (A CHOICE OF)

Filetto di Manzo

Grainfed scotch fillet sourced from Margaret River farms

Gnocchi ai Formaggi Misti (V)

Potato dumpling pasta cooked in a mix cheese sauce

Pesce del Giorno

Market fish roasted with tomatoes, capers, brown butter & lemon zest

DOLCI (A CHOICE OF)

Tiramisu

Roberto's traditional recipe

Panna Cotta

with mix berries



SET MENU 3

ANTIPASTO (TO SHARE)

Pane e Olive (V)

Toasted ciabatta bread served with a mix assortment of marinated olives

Arancini di Riso (V)

Sicilian rice balls stuffed with Reggiano, Mozzarella, peas & potatoes

Piatto di Prosciutto con Burrata

Thinly sliced 24-month aged San Daniele prosciutto with Burrata cheese

PRIMI PIATTI (TO SHARE)

Gnocchi ai Formaggi Misti (V)

Potato dumpling pasta cooked in a mix cheese sauce

Orecchiette Brindisine

Ear-shaped pasta cooked with broccolini (rapa) & sweet Italian pork sausage

SECONDI PIATTI (A CHOICE OF)

Costata di Manzo

Grainfed Rib-Eye sourced from Margaret River farms

Linguine all'Astice

Linguine cooked with prawns and crayfish in a cherry tomato sauce

Pesce del Giorno

Market fish roasted with tomatoes, capers, brown butter & lemon zest

DOLCI (A CHOICE OF)

Tiramisu

Roberto's traditional recipe

Panna Cotta

with mix berries